



GB 1886.256-2024

# National Food Safety Standard

## Food Additive Methylcellulose

食品安全国家标准 食品添加剂 甲基纤维素

National Health Commission of the People's  
Republic of China  
State Administration for Market Regulation

Release Date: Feb. 08, 2024  
Implementation Date: Aug. 08, 2024

Translated by ChemLinked

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## National Standard of the People's Republic of China

**GB 1886.256-2024**  
In Replacement of GB 1886.256-2016

### National Food Safety Standard Food Additive Methylcellulose

食品安全国家标准

食品添加剂 甲基纤维素

Date of publication: 2024-02-08

Date of implementation: 2024-08-08

Issued by:

National Health Commission of the People's Republic of China  
State Administration for Market Regulation

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## Foreword

This standard replaces GB 1886.256-2016 "National Food Safety Standard Food Additive Methylcellulose"

Compared with GB 1886.256-2016, the main changes of this standard are as follows:

- The relative molecular mass has been modified;
- The reagent description in the identification test has been modified;
- The viscosity test method has been modified.

## National Food Safety Standard

### Food Additive Methylcellulose

#### 1 Scope

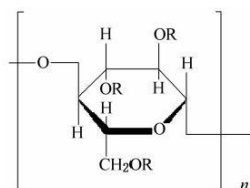
This standard applies to food additive methyl cellulose made from natural cellulose such as wood pulp or cotton pulp, after alkalization and etherification treatment, followed by washing and drying.

#### 2 Chemical name, structural formula, molecular formula and relative molecular mass

##### 2.1 Chemical name

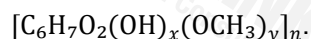
Cellulose methyl ether

##### 2.2 Structural formula



R = H or CH<sub>3</sub>

##### 2.3 Molecular formula



Where  $x = 1.00 \sim 1.55$ ,  $y = 2.00 \sim 1.45$ ,  $x + y = 3.00$  ( $y$  = substitution degree)

##### 2.4 Relative molecular mass

Unsubstituted structural unit: 162.14 (according to the 2018 international relative atomic mass)

Structural unit with a substitution degree of 1.45: 182.46 (according to the 2018 international relative atomic mass)

Structural unit with a substitution degree of 2.0: 190.20 (according to the 2018 international relative atomic mass)

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